

# Green beans salad , bread croutons, hazelnuts, bacon cream, truffle oil

## Recipe for 12 Tapas

### Description

A great, nourishing salad that will go great with any grilled dish.

### Note

Be careful when seasoning this dish as the bacon will often add quite a bit of salt. You can use whatever type of nuts you prefer.

### Ingredients

#### The salad

- 6 Slice(s) Soft bread
- 2 Cup(s) Green beans
- 75 Gr Bacon
- 0.50 Cup(s) Hazelnuts
- 1 Tsp Truffle oil
- 10 Sprig(s) Chives
  
- Salt and pepper
- Olive oil

#### Bacon foam

- 125 Gr Bacon
- 250 Ml 35% whipping cream
- 0.50 Unit(s) Onion
- 5 Unit(s) Button mushrooms
- 1 Sprig(s) Thyme
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

#### Preparation

Remove the crust from the bread, cut into medium cubes and then transfer to a mixing bowl. Drizzle with oil, salt and pepper, transfer to a baking sheet and then bake until golden and crispy, roughly 5 minutes. Set aside.

Remove the stems from the green beans, cut into bite sized pieces and then blanch them in salted boiling water until cooked with a light crunch. Roughly 2-3 minutes. Strain and refresh under cold water. Set aside.

Cut the bacon into small sticks for the salad as well as the foam.

Roast the nuts in the oven for 4 minutes and when you remove them, crush them until you reach the desired size.

Finely slice the chives.

Slice the mushrooms.

#### La salade

Cook down the bacon sticks for the salad in a hot skillet without oil and then set aside on paper

towel to remove excess fat.

In a mixing bowl, combine the green beans, croutons, three quarters of the chives, the nuts, the rendered bacon and a light drizzle of truffle oil.

Taste and lightly season, taking into consideration that the foam will add quite a bit of salt as well.

### The bacon foam

Cut the bacon into small cubes.

In a sauce pot, cook the bacon cubes until slightly caramelized. Add the mushrooms and thyme. Once you have a nice coloration on the mushrooms, add the milk and cream.

Bring to a boil, add the nutmeg and mustard and cook for another 5 minutes on a gently simmer.

With a hand blender, blend the mixture. Season to taste.

Pass the liquid through a fine mesh sieve and then transfer to your siphon. Close and add 2 cartridges of gas.

Set aside in a warm spot or at room temperature.

### Plating

Split the salad into your serving dishes and top with a nice ball of bacon foam. Sprinkle with chives and serve!

**Bon appétit!**